



County of San Diego
DEPARTMENT OF ENVIRONMENTAL HEALTH
FOOD AND HOUSING DIVISION

Grease Traps/Interceptors in Food Facilities

1. All new grease trap/interceptor installations shall be located outside the footprint of the food facility wherever possible.
2. When the grease trap/interceptor cannot be placed outdoors, it shall be outside of the food activity areas including food and utensil storage, preparation, and washing areas. Acceptable locations include:
 - a. A room or area such as that used for janitorial or mechanical equipment. This room or area to be located so that maintenance personnel and equipment for cleaning the grease trap do not access the food activity areas. Interceptor rooms must have adequate ventilation and may include floor drainage and a hose bibb for cleaning.
 - b. An area near the rear or delivery door allowing access for maintenance. Grease trap shall not be in the traffic area and placed at least six inches from walls.
3. A legal air gap separation is to be maintained for sinks or equipment required to drain into floor sinks prior to going to the inlet of a grease trap.
4. Grease traps located indoors but outside the food activity areas shall be placed so that the lid (with extension where needed) is flush with the finished floor.
5. Structural hardships that preclude placement of the grease trap outside of food activity areas or below ground shall be approved by this Department on a case by case basis. A letter must be submitted along with supporting documentation by the owner of the food facility or his designated agent, providing evidence why it cannot be installed outside of the food activity area.
 - a. In instances where there are special conditions, which will not allow the floors to be saw cut because of high tension concrete, then small or low profile grease traps will be allowed above floors. A legal air gap is to be maintained at the inlet, and the grease trap bottom is to be properly sealed to the floor.
6. These requirements are not applicable to existing grease traps in existing food facilities unless undergoing major renovations.
7. Application for a consultative inspection shall be made to the Department of Environmental health (DEH), Food & Housing Division, Plan Check Program for any new or replacement grease trap/interceptor. For further information contact the Plan Check Program at (619) 338-2364.